




Brunch

Appetizers

Peninsula Ridge Soup Du Jour Seasonally Inspired Local Ingredients	12
Our Chef's Caesar Salad Fresh Crisp Romaine Lettuce/Crisp Bacon/CROUTONS/Parmigiano Reggiano Add Chicken or Shrimp	16 14
Winter Salad Shaved Beet & Carrot/Spiced Mixed Nuts/Gorgonzola Cheese/Citrus-Scallion Dressing Add Chicken or Shrimp	18 14
Baked Brie Double Creamed Brie/Puff Pastry/Spiced Nuts/Berry Jam	24
Steamed PEI Mussels Peninsula Ridge Semi-Dry Riesling/Fresh Tomato/Bermuda Onion/Butter/Garlic	20
Bruschetta Flatbread Mozzarella Cheese/Tomato Bruschetta/Feta Cheese/Roasted Red Pepper Sauce/Balsamic Glaze	18
Peninsula Ridge Antipasto Platter	For 1 22 For 2 32

Main Courses

Greek Lamb Burger Sundried Tomato, Feta Cheese, Olive, and Caper Tapenade/Thick Cut Bermuda Onion/Tomato/Arugula Served with a House Salad Gluten Free Bun Available 	26 3
Chicken Caprese Brioche Grilled Chicken Breast/Fiore de Latte/Tomato Sauce/Pesto Aioli/Served with a House Salad Gluten Free Bun Available 	24 3
Salmon and Spinach Omelette  Smoked Salmon/Feta Cheese/Leeks/Baby Spinach/Pesto	21
Breakfast Tacos Scrambled Eggs/Double Smoked Bacon/Jalapeno Havarti/Radish, Onion, and Cilantro Salsa	21
Boursin and Bacon Omelette  Herbed Boursin Cheese/Double Smoked Bacon/Classic Bruschetta	21
Eggs Benedict Traditional Style/Poached Eggs/Peameal Bacon/English Muffin/Hollandaise	19
Steak and Eggs Grilled 6oz Beef Striploin/Over Easy Free-Range Eggs/Hollandaise	33

All Entrées Served with Confit Potato Hash
*Excluding the Greek Lamb Burger & Chicken Caprese Brioche
 ***Gluten Free Menu Items***